

3091 County Center Dr,
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Phone (530) 745-2300
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PLACER COUNTY HEALTH AND HUMAN SERVICES
Environmental Health Services

565 West Lake Blvd.,
Tahoe City, CA 96145
Phone (530) 581-6240
Fax (530) 581-6242

Food Inspection Report

CLAIMJUMPERRESTAURANT PR7202 051811 01

Facility Name: CLAIM JUMPER RESTAURANT Address: 250 HARDING BLVD City: Roseville Zip Code: 95678	Phone : 916-788-1705	Facility ID : FA0004235 Record ID : PR0007202 DA0615084	PE : 1603	Type of Inspection: Routine Inspection Inspection Date: 05/18/2011
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Official Notice to Comply with California Retail Food Code

N/O = Not observed N/A = Not applicable In = In compliance COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input type="checkbox"/> In <input type="checkbox"/> N/O	1. Demonstration of knowledge; food manager certification	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input type="checkbox"/> In	2. Communicable disease; reporting, restrictions & exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O	3. No discharge from eyes nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS				
<input type="checkbox"/> In <input type="checkbox"/> N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In	6. Adequate handwashing facilities supplied	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS				
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	8. Time as a public health control; procedures & reco	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	10. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<div style="border: 1px solid black; width: 300px; height: 30px; margin: 10px auto; text-align: center; color: green; font-weight: bold;"> </div>				
PROTECTION FROM CONTAMINATION		COS	MAJ	OUT
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	12. Returned and reserve of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In	13. Food in good condition, safe and unadulterate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FOOD FROM APPROVED SOURCES				
<input type="checkbox"/> In	15. Food obtained from approved sources	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="checkbox"/> In <input type="checkbox"/> N/A	18. Compliance with vaiance, specialized process, & HCCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONSUMER ADVISORY				
<input type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="checkbox"/> In <input type="checkbox"/> N/A	20. Licensed health care facilities/public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WATER/HOT WATER				
<input type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
LIQUID WASTE DISPOSAL				
<input type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VERMIN				
<input type="checkbox"/> In	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SUPERVISION		OUT
24. Person in charge present and performs duties	<input type="checkbox"/>	
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints	<input type="checkbox"/>	
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food	<input type="checkbox"/>	
27. Food separated and protected	<input type="checkbox"/>	
28. Washing fruits and vegetables	<input type="checkbox"/>	
29. Toxic substances properly identified, stored, used	<input type="checkbox"/>	
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified	<input type="checkbox"/>	
31. Consumer self-service	<input type="checkbox"/>	
32. Food properly labeled & honestly presented	<input type="checkbox"/>	
EQUIPMENT/UTENSILS/LINENS		
33. Nonfood contact surfaces clean	<input type="checkbox"/>	
34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input type="checkbox"/>	
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>	
37. Vending machines	<input type="checkbox"/>	
38. Adequate ventilation and lighting; designated areas, use	<input type="checkbox"/>	
39. Thermometers provided and accurate	<input type="checkbox"/>	
40. Wiping cloths: properly used and stored	<input type="checkbox"/>	
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices	<input type="checkbox"/>	
42. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	
43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	
44. Premises; personal/cleaning items; vermin proofing	<input type="checkbox"/>	
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings: built, maintained, and clean	<input type="checkbox"/>	
46. No unapproved private homes/living or sleeping quarters	<input type="checkbox"/>	
SIGNS/REQUIREMENTS		
47. Signs posted; last inspection report available	<input type="checkbox"/>	
COMPLIANCE & ENFORCEMENT		
48. Plan Review	<input type="checkbox"/>	
49. Permits Available	<input type="checkbox"/>	
50. Impoundment	<input type="checkbox"/>	
51. Permit Suspension	<input type="checkbox"/>	

Major violations (MAJ) not corrected on site require a mandatory reinspection. Other violations may also require reinspection. Failure to correct above violations by reinspection date may result in a penalty reinspection fee being charged to the facility. The Current penalty reinspection fee is : **\$308.00**

Certified Employee: RICK K & MARK B	Date Issued: 06/07/2007
Certification Company: Serv Safe	Expiration Date: 06/07/2012
Reinspection on or about this Date:	

Received by (Signature):
MARK BRANDENBURG

see hard copy

R.E.H.S : DIANE GEREKE

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Violation # : **06** Handwashing facilities supplied & accessible

Inspector's Observation: Soap dispenser empty at hand sink in pizza kiosk area- refill.

Violation Txt: Hand washing soap and towels or drying devise shall be provided in dispensers. Adequate hand washing facilities shall be provided. (113953, 113953.1, 113953.2, 114067(f))

Violation # : **07** Proper hot and cold holding temperatures

Inspector's Observation: Refrigerated drawers at far left of sandwich prep station temperature is 54 degrees (but rest of unit is 35-36 degrees). Monitor temperature. Check to make sure no plastic wrap has come off and is blocking fan. Call for repair if needed.

Violation Txt: Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

Violation # : **14** Sanitizing of equipment & Utensils.

Inspector's Observation: Dishwasher is not meeting final rinse temperature of 180 degrees. Manager called for repair at time of inspection.

Violation Txt: All food contact surfaces of utensils and equipment shall be clean and sanitized. Cleaning equipment used in dry cleaning of food contact surfaces shall not be used for any other purpose. Ware washing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each time. The Final rinse temperature of mechanical at minimum is 180°F for high temp sanitizing machines or utensil surface temp of 160°F. Approved sanitizers: 100 ppm Chlorine solution with contact time of at least thirty seconds, 25 ppm Iodine with contact time of at least one minute, and 200 ppm Quaternary Ammonium with contact time of at least one minute. (113984(e), 114095, 114097, 114099.1-114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114135, 14141)

OBSERVATIONS AND CORRECTIVE ACTIONS

Hot holding temperatures good.

Hand wash supplies good at hand sinks in back kitchen.

Walk ins properly organized and very clean.

Wiping cloth containers- sanitizer 200+ ppm quats.

Call me after dish washer is repaired and meeting final rinse temp of 180 degrees.

Received by (Signature):
MARK BRANDENBURG

see hard copy

R.E.H.S : DIANE GEREKE